

THE FAIR PLAY.

STE. GENEVIEVE, : MISSOURI

HOME AND FOREIGN GOSSIP.

THE Astors own 3,100 dwellings in New York City.

Mrs. MYRA CLARK GAINES has just lost by death her only child, a daughter.

A MAN who caught malaria while imprisoned in a jail at North Adams, Mass., has sued the town for damages.

A ROCKETEER (N. Y.) horse, frightened by a first sight of a railroad train, trembled violently a few minutes, and then fell down dead.

JAPAN has iron coins worth about one-hundredth of one cent. They are alleged to be chiefly used for alms and as offerings to gods.

THE Insurance Commission of New Hampshire says that much of the property burned in that State is set on fire to get insurance money, and that nearly every large fire reveals over insurance.

ROBERT JOHNSON, of Middletown, Conn., who died in 1864, had 11 daughters, nine of whom are still living, the youngest being over 50 and the oldest over 80. They are all tall, well formed women.

DR. GEORGE M. BEARD of New York has been studying the comparative excellences of English and American literature. The former, he says, endures longer; the latter bears a closer inspection. The English face is molded, the American chiseled.

GEN. ROGER A. PRYOR, now a New York lawyer, has received from a Virginia friend a curious relic of the war. It consists of two bullets that evidently met in the air over some battle-field, and, happening to strike each other, on their conical points were firmly wedged together.

THE London Times of a recent date contains notices of hunting appointments of 120 packs of hounds in England and Wales. This represents, in one way or another, an expenditure of at least \$6,000,000. Nearly all packs are now more or less supported by combined subscription. The cost of efficiently keeping up a first-class pack is estimated at \$20,000 to \$30,000 a year.

CLARENCE G. HOWARD, said to be an exemplary young man, and the son of a respectable citizen of Huntington, Long Island, entered the recent walking match in New York, but after accomplishing seventy-five miles he withdrew, complaining of sickness of the stomach. He was taken home and continued to grow worse, and died from utter exhaustion on Saturday morning.

POSTMASTER-GENERAL KEYS, says a Washington correspondent, "always has a pleasant word for every body, and is very generally liked. He is a large, heavy man, with closely cropped gray whiskers and hair, a round, solid head, and a face which always looks smiling. He dresses in a very simple, but elegant, black frock coat with velvet collar, dark trousers, low collar with a small bit of black ribbon to serve as a necktie, and a rather rusty-looking silk hat make up his costume."

A ST. LOUIS quack doctor, who professed to cure all diseases through the help of spirits, bargained to rid a man of rheumatism for \$800. They could not agree, at first, as to whether the money should be paid before the recovery or afterward. The quack finally proposed that the \$800 be placed in a sealed envelope and kept for 12 days by a third person. Then, if the patient was well, it should be given to the doctor, but if he was still ill, it should be returned to him. The time readily agreed to this, but when the time was up, and he had as much rheumatism as ever, he tore open the envelope and found in it only scraps of worthless paper. The doctor was arrested.

ENGLISH farmers will derive small comfort from the report on American competition which Messrs. Read and Pell are preparing for the Royal Commission of Agriculture. They affirm that the resources of the United States for supplying England with food are receiving every day a new development, both in the extension of agricultural enterprise and in the facilitation of transport. Mr. Gladstone suggested some time ago that the farmers should turn their attention to raising fruit, vegetables, poultry, eggs, and such things as the *Edto* approaches that even in this limited field they will be outdone by foreign competition. In that case nothing will avail them but a universal reduction of rates.

A RECENT visitor to a great North German country house writes: "The great feature of the day is dinner (at 2 or 3), when the food is so plentifully substantial kind, wherein the German nation excels. The length of the meal on the occasion of a party is appalling, and it is apt to be taken for rudeness if a guest is unable to do ample justice to every dish. After their coffee the gentlemen play a hand of long whist for small points, while the ladies, left to themselves, knit, talk, play, and sing. At about 7 or 8 there is supper, and toward 10 the guests depart. Some of the more modern-minded people are beginning to shorten these wearisome entertainments, but they are still carried out to the fullest extent in the country."

FRANCE has agricultural schools for girls. One of the chief is near Rouen, which is said to have been begun with a capital of one franc, by a Sister of Charity and two little discharged prison girls, and to be now worth \$160,000. The establishment has 300 girls, from six to 18. The farm, entirely cultivated by them, is over 100 acres in extent. Twenty-five Sisters form the staff of teachers. More than one medal of the French Agricultural Society has been awarded to this establishment at Darnetal, and the pupils are in great demand all over Normandy on account of their skill. They go out as stewards, gardeners, farm managers, dairy women and laundresses. Each girl has, on leaving, an outfit and a small sum of money, earned in spare hours. If the school is a success, it will be a great boon to the country.

THE condition of Italy just now is said. The harvest was altogether deficient; the Indian corn, on which a large part of the population mainly depends for food, was almost a total failure; the potatoes are diseased and very few and dear; the chestnuts, which are the chief staple of food in the hilly districts, were a poor crop; and now comes winter, unusually early and unusually severe, preventing all outdoor work. At Faenza there have been broad riots and the military had to be called out.

At Ravenna the baker's shops have been sacked by bands of hungry peasants; at Senigallia like scenes have occurred, and in the provinces the people are

clamoring for bread and employment. In Rome the number of beggars is very much on the increase.

AFFAIRS in Silesia are by no means improving. In a wood near Bybnick, where the famine is worst, the bodies of eleven gypsies were found on the 9th of this month. They lay round the remains of a camp fire, having been frozen to death in their sleep or died of hunger. According to the Silesian *cazette* much of the present suffering is due to absenteeism among the great landowners. Many properties are for the greater part of the year left to the care of agents, the owners only turning up at the hunting season. These agents are unable to get as much out of their management as possible, and convey no uncomforable grievances to the proprietors, who, if petitions are directly sent to them, are told they are exaggerated; but the misery is so intense that exaggeration is scarcely possible.

THERE is in Mandalay, Burmah, a newspaper called the *Myattha*, of which the correspondent of the London *News* says: "It is a wonderful paper, this Mandalay *Gazette*, filling up its pages with announcements of extraordinary dreams and portents and queer superstitions. Every paragraph begins with a statement of the styles and titles of the Lord of the White Elephant, occupying a quarter of a column, and every event recorded is asserted to have occurred by reason of his sublime power and glory. Thus, if one of the palace sows drops a litter of 21, it is due to the magnificence of Theeban. If, as happened lately, a Gumbon of Mandalay goes to develop a mustache, it is because of the majesty of the Ruler of Land and Sea, and proves his power, not only over Upper Burmah, but over the province of Pegu and the 'dismal swamps by the sea,' as the Burmese style our territories. Leaders are things unknown, except when dictated by a minister."

THE unparalleled demand for employment of a merely intellectual character in England, and the exceeding limited supply of such, is illustrated by the following occurrence: An institution in London lately advertised for a secretary at a salary of £300 per annum. Among the applicants were two members of Parliament, 25 clergymen, 73 retired military and naval officers; also a large number of workers in ordinary vocations, the applicants amounting altogether to over 200. In Chicago, some time since, a young man answered an advertisement for a clerk in a large mercantile establishment in this city, and obtained the position. Some time after he had been at work in the establishment, a fellow-clerk said to him: "You are a lucky fellow; look here." Pulling out a drawer in a desk, he showed him some hundreds of rejected applications for the same position. These facts demonstrate that though the intellectual principle may govern the world at the present time, it is not all of its representatives, by any means, that can take a hand in the governing process.

A Contest for a Woman's Hat.

The following episode of the recent Seventh Regiment Fair in New York is reported: I heard of one man who spent \$2,500 on rallies alone. The spirit of rivalry runs high when there is a prize offered for the table or the lady who takes in the most money. On the last night of the fair an illustration of this feeling occurred. A hatter sent up a case of hats as a present to the fair, and two order-books. The idea of the order-books was that any one could buy an order on the hatter for a hat, redeemable at any time. The fair sold them for the regular price, and the maker allowed the trade discount. To make the game more exciting, he offered a prize of a handsome lady's hat to the lady who should get the most orders. Two women fought to take hold at once. One backed out after she had taken two orders, and handed her book over to another young lady, transferring the two she had taken with it. This made the other lady very angry, and she called the preceding "cheating," and told her husband all about it. Like a good husband, he sided with his wife, and vowed that she should not be enriched in that way, so he bought two orders of her himself. This incensed the young man of the young lady who held the other book, and he immediately bought four orders. Then the husband flew into a passion, and swore that his wife should not win that hat, even what may, and he bought more orders. The young man, who could ill afford it, did the same. The husband lost his head at this, and jumping upon the counter of his wife's booth, began to denounce the other side. His friends dragged him down. Then he seized a pen and ink and wrote off a check for \$181, and handed it to the cashier, which, being a rich man, he could well afford. The young man was almost in despair. His young lady begged him to stop; said that she didn't want that hat; but his blood was up. He rushed into the supper room, and found fifteen men whom he knew eating and drinking, particularly the latter. He dragged them all out, and they gave their orders to the young lady. The husband became livid. "You might as well give up the game at once," said he, "for I am determined to have that hat if it takes my entire fortune." The young man didn't want to give up the fight, and the fifteen men from the supper room cheered him on. By this time it was nearly 3 o'clock in the morning, and the authorities interfered and locked the books up in the safe.

Improving French Horses.

The French Government has been doing every thing possible to improve the breed of horses in France. Not only is a large sum set aside each year for the support of riding and training schools, besides more than \$250,000 given by the State and local authorities to the various fairs, steeple, and trotting races, but \$275,000 were spent last year in prizes for the best brood mares and sires. Of this sum 5,784 mares divided premiums worth about \$160,000, and 1,659 sires received close upon \$110,000. During last year the Government spent \$400,000 in the purchase of sires, and a Commissioner is sent to Turkey every year to procure pure blooded Arab stallions. The effect is seen in the wonderful success of French race horses upon the English turf. Three times within the last seven years a French sportsman has been first on the list of successful owners in England, and last year more than \$100,000 was won either by horses bred in France or owned there, by horses French bred but owned in England.—*London Hour*.

Dr. FOOTE, in his *Health Monthly* for January, says those who cannot bear water-baths may take hard-baths advantageously once or twice a week. Apply the hard frock and rub the skin after with a rough towel.

A SHEET-ANCHOR—A clothes-pin.

A FINE and honorable old age is the childhood of immortality. ART must anchor in nature, or it is the sport of every breath of folly. ACTS, looks, words, steps, form the alphabet by which you may spell character.

It that has never known adversity is but half acquainted with others or with himself.

HARSH counsels have no effect; they are like hammers which are always repulsed by the anvil.

TENDERNESS and its outcome, pity, are as inseparable from true manliness as true womanliness.

OUR own hands are Heaven's favorite instruments for supplying us with the necessities and luxuries of life.

The winter's frost is the herald of the burr of the bird before the truth is seen. So adversity tempers the human heart to discover its real worth.

The perfection of conversation is not to play a regular sonata, but, like the Arabian harp, to await the inspiration of the passing breeze.

An aged Christian, with the snow of time on his head, may remind us that those points on earth are whitest which are nearest Heaven.

No man ever lived a right life who has not been chastened by a woman's love, strengthened by her courage and guided by her discretion.

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COMMON words used on great occasions are the more striking because they are felt at once to have a particular meaning like old banners, or every day clothes hung up in a sacred place.

A CHINESE maxim says: We require four good things of woman. That virtue, in her heart, that modesty, from her brow, that sweetness, from her lips, that industry occupy her hand.

KNOWLEDGE is not wisdom; it is only the raw material from which the beautiful fabric of wisdom is produced. Each one, therefore, should not spend his days in gathering materials, and so live and die without a shelter.

THERE are men in the world who wear a girdle of frost, as trying as any friar's, to annoy themselves. They fancy that in such experience is to be found the highest fulfillment of religious duty, and the truest expression of this world's probation.

To shake hands with Fate and die is escape from every evil of which we have certain knowledge. But to shake hands always with a fate whose decrees are never tempered with compassion demands a fortitude of soul for which we look in vain among the lists of our merely heroic dead.

"KNOWLEDGE, without common sense," says Lee, "is folly; without common sense, it is waste; without kindness it is fanaticism; without religion, it is death." But with common sense it is wisdom; with method, it is power; with charity, it is beneficence; with religion it is virtue, and life, and peace.

THERE is a beatitude of sorrow. Gains spring out of losses. Benefits flow from afflictions. The morning is born of the night, the spring of the winter. From the verge of destruction life is redeemed. And from apparent wasting and decrepitude comes forth youthful vigor like the fabled eagle's renewal. Such is the wisdom of the Divine economy in nature, in society, and in grace.

We are like children who cry for the stars. We learn, sooner or later, that we shall not obtain the plaything, the treasure, the station, the human affection; but this knowledge puts no bar upon our infinite longing—our hunger after the unattainable. Forever and forever the sense still shines, quivering with our heart, and our cries, both bright and serene and glorious as of old.

CARDINAL MANNING says: "All the powers upon the earth lie in the hands of the women of our land—a power which could control the greatest strength of man—and this is the influence of good example, of a good life, of true Christian love, the persuasion of their patience in waiting until the faults of those whom they love are corrected. They are quick to see all beauty and all worth. And, by his own discreet, well-ordered life, and, by his own example, he can lead them."

THE highest culture is to speak no ill. The best reformer is the man whose eyes are quick to see all beauty and all worth. And, by his own discreet, well-ordered life, and, by his own example, he can lead them."

When you are the most severe. But, when it falls upon a fellow-man, let kindness control it, and let it be a sure remedy for the many kinds of hardness. From common lips, like words from a martyr's mouth.

THE idea has been transmitted from generation to generation that happiness is one large and beautiful precious stone, a single gem so rare, that all march after it in vain, all efforts for it hopeless. It is not so. Happiness is a mosaic, composed of many smaller stones. Each taken apart and viewed singly is of little value, but when all are grouped together and judiciously combined and set, they form a pleasing and graceful whole—a costly jewel. Trouble not under foot, then, the little pleasures which a gracious Providence scatters in the daily path, and which, in eager search after some great and exciting joy, we are so apt to overlook. Why should we always keep our eyes fixed on the bright, distant horizon, when there are so many lovely roses in the garden, in which we are permitted to walk? The very ardor of our chase after happiness may be the reason that she so often eludes our grasp. We pantingly strain after her when she has been so graciously brought right up to us.

The Rain Tree.

Some travelers in Columbia, South America, in traveling an arid and desolate tract of country, were struck with a strange contrast. On one side there was a barren desert, on the other a rich and luxuriant vegetation.

The French Consul at Lorenzo, Mexico, says that this contrast is due to the presence of the "Tunal" or rain tree. This tree, which grows to a height of sixty feet, with a diameter of three feet at its base, possesses the power of attracting and absorbing and condensing the humidity of the atmosphere.

Water is always to be seen dripping from its trunk in such quantities as to convert the surrounding soil into a veritable marsh. It is in summer, especially, when the rivers are nearly dried up, that the tree is most active. If this admirable rain tree were utilized in the arid regions near the equator, the people there, living in misery on account of the unproductive soil, would derive great advantages from its introduction, as well as the people of more favored countries where the climate is dry and droughty frequent.

THE business revival and new era of prosperity which has commenced in the keeping with the increased health and happiness all over the land resulting from the general introduction of Warner's Safe Kidney and Liver Cures, is a fact which is being recognized by all who see the difference between the old and the new.

SEND postal card for Sample Copy of Golden Cough Remedy. It is a religious weekly paper, and contains all the news and a beautiful steel engraving each subscription.

SEASONABLE RECIPES.

ROGOT of MUTTON.—Make a rich pie paste of a cupful of flour, roll it quarter of an inch thick, cut into diamonds an inch long and half an inch wide, and bake. From a side of mutton cut two pounds, beat or almost one of hard or drippings into a saucepan, and when hot fry in it half pound of the pieces of mutton. Then put them in a kettle. Add a heaping tablespoonful of flour to the drippings in the saucepan; when the flour is well browned, add gradually a pint of hot water, pour this over the meat in the kettle, add three small onions, two sprigs of parsley, three cloves, a clove of garlic, pepper and salt. Cover closely and simmer for an hour, occasionally skimming off all the fat. Five minutes before serving add the diamonds of crust. At the moment of serving, mix the meat, crust and onions and arrange them on a hot platter. Pass the gravy through a sieve and skim off every particle of fat, taste to see if it is properly seasoned, and then pour it over the meat.

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CRUSTADES of CHICKEN.—Cut the crumb of a loaf of bread into slices two inches thick, and then with a round paste cutter, about two inches in diameter, cut out of each slice as many pieces as possible. With a sharp knife, cut, about one and a half inches in diameter, make a mark on one side of each cylinder of bread-crumbs. When all are ready, fry them in a golden color in very hot lard. A deep frying pan should be used, and plenty of lard, so that the crustade will swim in the fat. When done, lay them out on a sieve in front of the fire to drain, and afterward remove the crust (marked with the smaller paste cutter), and with the handle of a teaspoon scoop out all the inside of each crustade. Mince finely some remnants of roast or boiled chicken, free from skin, etc.; add an equal quantity of ham or tongue, as well as a small quantity of truffles or mushrooms, also finely minced. Toss the whole in a saucepan with a piece of butter, mixed with a pinch of flour; add white pepper, salt and powdered spice to taste; moisten if necessary with a little white stock.

Put, off the fire, the yolk of an egg, beaten up with the juice of half a lemon; add the crustades with this mixture, put a butter-mushroom on the top of each, cover them with a sheet of oiled paper, put them into the oven to get thoroughly hot, and serve.

DELICIOUS WATER PUDDING.—This is the most difficult of all puddings to make; but its difficulty lies not in its combination of many materials, for those are few and simple. The trouble is in mixing and bringing it to the table in the light and feathery condition that makes of it a food fit for babies. Beat up four eggs thoroughly and add to each pint of milk and a reasonable pinch of salt. Sift a teaspoonful of flour and add gradually to the milk and eggs, beating lightly the while. Then pour the whole mixture through a fine wire strainer into the tin in which it is to be boiled. This straining is imperative. It is the most difficult of all puddings to make; but its difficulty lies not in its combination of many materials, for those are few and simple. The trouble is in mixing and bringing it to the table in the light and feathery condition that makes of it a food fit for babies. Beat up four eggs thoroughly and add to each pint of milk and a reasonable pinch of salt. 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